

Dinner Menu

Tues-Thurs

Small Plates

HUMMUS PLATTER 14.00

With roasted peppers, Kalamata olives and cucumbers, pita (extra pita ..add \$2)

COCONUT SHRIMP 16.00

With a horseradish orange dipping sauce

CHICKEN BITES 16.00

Choice of sauce BBQ, Honey Mustard or Teriyaki

CRISPY CHICKEN WINGS 16.00

with choice of bbq, teriyaki, buffalo sauce

CHEESE PLATTER 18

Mixed Italian meats, parmigiano Reggiano Gouda cheese, brie, rtd peppers, olives, fig spread, grapes, cheesy toast and crackers

MEL’S EMPANADAS (2) 14.00

Served with a schiracha mayo

FRIED CALAMARI 16.00

With marinara sauce

PAN SEARED LUMP CRAB CAKE 21.00

Topped with corn, bacon and Dijon aioli

TERYAKI CHICKEN POTSTICKERS 14.00

4 over SPICY Asian coleslaw

CHICKEN CHEESE QUESADILLA 18.00

With salsa, guacamole and sour cream

Fresh Salads

Blue cheese, ranch, 1000 is, Balsamic vinaigrette, Honey mustard, Italian

Add Chicken 6.00 Add Shrimp 8.00

add Salmon 14.00 Add Sirloin 14.00

Add a scoop of Chicken salad or Tuna salad 6.00

MEL’S WAY SALAD 12.00

Mixed Greens, tomato, cucumber, red onion, Choice of dressing

CAESAR SALAD 14.00

Romaine Hearts, fresh herb croutons, topped with Asiago Parmesan

CRISPY CHICKEN B.L.T SALAD 21.00

Mixed greens with panko crusted chicken breast Bacon, tomatoes and sprinkled cheddar w/ranch

SEASONAL SALAD 16.00

Spinach, oranges, cranberries, walnuts, goat cheese In a sweet orange dressing

CHOPPED SALAD 16.00

Romaine, cukes, onions, tomatoes, dried cranberries Feta cheese white balsamic vinaigrette

THE WEDGE SALAD 16.00

Iceberg lettuce, chunky blue cheese dressing, bacon tomatoes

THE CHEF SALAD 18.00

Ham, turkey, swiss, provolone, tomato, cucumbers, and cheddar cheese over romaine

Ala Carte Sides

VEGETABLE OF THE DAY, GARLIC BROCCOLI, COLESLAW \$6

CAESAR SALAD, HOUSE SALAD, POTATO CHIPS, FRIES \$6

SWEET POTATO WEDGES OR SAUTEED GARLIC SPINACH \$8

SIDE OF PASTA MARINARA OR GARLIC OIL \$10

Sandwiches & More

All sandwiches served with choice of steak fries, coleslaw, potato salad, fresh fruit or homemade potato chips
SUB SIDE FOR SWEET POTATO FRIES \$5.00

STEAK BURGER : 18.00

with Lettuce, tomato, onion, pickle on brioche bun

ADD CHEESE 1.50 Add BACON 2.50

CHICKEN PHILLY 16.00 OR PRIME RIB STEAK PHILLY 18.00

With peppers, onions, Swiss and provolone

CHICKEN CLUB SANDWICH 18.00

Grilled chicken on pita with bacon, lettuce, tomato, pesto mayo

CRISPY CHICKEN B.L.T WRAP 18.00

On flour tortilla, crispy chicken, bacon, Lettuce, tomato, cheddar , RANCH

CHICKEN CAESAR WRAP 18.00

On flour tortilla

MEL’S CUBAN 18.00

Roasted pork, ham, Swiss, dijonnaise, pickles on French bread

BBQ PORK SANDWICH 16.00

Pulled pork on a Brioche bun topped with bbq sauce and coleslaw

FRIED HADDOCK SANDWICH 16.00

With lettuce and tomato , tartar sauce on a Brioche bun

Pastas

Served with soup of day or house salad **SUB CAESAR 1.00**

Add grilled chicken 6.00 Add Shrimp 8.00

PENNE WITH GOATCHEESE 22.00

With sautéed spinach, pesto cherry tomatoes, garlic oil and crumble goat cheese

PENNE ALA VODKA 20.00

Vodka cream tomato sauce

LINGUINI WHITE CLAMS 24.00

Sauteed in a garlic Olive oil sauce **OVER LINGUINI**

TUSCAN STYLE CHEESE RAVIOLI 22.00

With a creamy sauce, sun dried tomatoes, spinach, onion, parmesan cheese

LINGUINI SHRIMP SCAMPI 28.00

Sauteed shrimp in a garlic butter sauce over linguini

Entrees

Served with choice of two of the following

Soup of the day, House salad, Mashed potatoes, Parsley rice Rosemary roasted potatoes, Steak fries, Coleslaw, Veg of day

Sub Caesar Salad 1.00 Sub Garlic Spinach 5.00

Sub Sweet Potato Wedges 5.00 Sub side of pasta 5.00

ROSEMARY LEMON GRILLED CHICKEN BREAST 24.00

Marinated with lemon, garlic, rosemary & thyme Served with lemon butter sauce

PANKO CRUSTED CHICKEN BREAST 24.00

Panko battered layered with tomato sauce, melted mozzarella cheese topped with pesto cherry tomatoes

MUSHROOM SUN DRIED TOMATO CHICKEN 24.00

Sauteed chicken breast, with mushrooms, sun-dried tomatoes in a creamy marsala sauce

BROILED HADDOCK 24.00

Topped with Breadcrumbs with lemon wine butter sauce

BLACKBERRY BROILED ATLANTIC SALMON 28.00

Seared Salmon topped with a blackberry sauce

ROASTED ½ DUCK 28.00

With orange demi glaze

CONSUMER ADVISORY : consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

, especially if you have certain medical condition

PRICES MAY CHANGE WITHOUT NOTICE

WE REQUIRE A \$25 PP MIN SPENDING

20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS